

FOOD ESTABLISHMENT RISK ASSESSMENT SURVEY

For use of this form, see TB MED 530; the proponent agency is OTSG.

1. ESTABLISHMENT NAME

2. ESTABLISHMENT ADDRESS

3. TELEPHONE NUMBER

4. HOURS OF OPERATION

5. RISK CATEGORY (Points are the score from Block 12.)

- ☐ High Risk Food Establishment 41 or above
- ☐ Moderate Risk Food Establishment 15 - 40
- ☐ Low Risk Food Establishment 14 or less

RISK FACTORS	YES	NO	POINT VALUE (For Yes Response)	AWARDED POINTS
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6. FOOD PROPERTY: Properties of food risks that are common to a specific food or group of foods that are known to contribute to the likelihood of foodborne illness. Various levels of risk are associated with specific foods.

a. Raw or undercooked protein-rich foods (e.g., shellfish, sushi, finfish, Carpaccio, Steak Tartar, or poultry).			8	
b. Game animals				
(1) Wild			8	
(2) Commercially raised			5	
c. Stuffed foods (e.g., pasta, meat, or poultry).			5	
d. Fully cooked protein-rich foods (e.g., roast beef, prime rib, steak, pork, ground meat, finfish, or fresh shellfish).			5	
e. Prepared items (e.g., gravy; sauces; stews and soups; beans; refried beans; rice; cooked pasta; tofu/soy products; French toast; omelettes; cook-to-order eggs; quiche; potato, macaroni, or tuna salad; or PH ethnic foods).			5	
f. Dairy products (e.g., milk, cheese, or butter).			4	
g. Processed items (e.g., canned or frozen finfish/shellfish, deli meats, cream pies and pastries, fresh/frozen pizza, or hotdogs).			3	
h. Cooked and raw fruits and vegetables.			3	
i. Pre-prepared items (e.g., heat and serve sandwiches, frozen dinners, or non-dairy beverages).			3	
j. Vending and snack foods (e.g., canned soda, canned soups, candy, chips, and other non-PHF).			0	
k. Operational rations				
(1) Unitized group ration (e.g., heat and serve, A, B, and T).			4	
(2) Individual rations (e.g., MREs, cold weather, survival, and long-range patrol).			3	

TOTAL

7. POPULATION SERVED: Specific populations are more likely to develop foodborne illness based on age and environment. Likelihood of foodborne illness also increases with number of meals served.

a. Meals served per day				
(1) > 600			10	
(2) 300 - 600			6	
(3) 150 - 299			4	
(4) < 150			2	
b. Typical patronage				
(1) Highly susceptible population: infants or children (less than 5 years of age), elderly, or infirmed who are fed at or from day care, elementary schools, retirement homes, convalescent centers, and hospitals. (This category considers population and location where food is prepared or served.)			10	
(2) Military personnel during deployments or extended (> 2 weeks) field training exercises.			10	
(3) All others (general population).			0	

TOTAL

RISK FACTORS	YES	NO	POINT VALUE (For Yes Response)	AWARDED POINTS
8. FOOD ESTABLISHMENT HISTORY: Inspection and personnel histories provide insight as to where resources and training should be directed.				
a. Two or more unsatisfactory inspections in the previous 12-month period.			8	
b. Two or more validated customer sanitation complaints within last 12 months.			5	
c. Turnover of persons-in-charge and supervisory personnel within the last 6 months.			5	
			TOTAL	
9. FOOD ESTABLISHMENT OPERATION: Operational risk associated with specific food or group of foods known to contribute to the likelihood of foodborne illness. Various levels of risk are associated with specific foods.				
a. Temperature-controlled processes (e.g., cooking and holding PHFs, either hot or cold).			6	
b. Re-heating leftovers and pre-prepared PHFs.			6	
c. Cooling of PHFs.			6	
d. Manual preparation of ready-to-eat foods (e.g., sandwiches, salads, or slicing meats).			5	
e. Remote, satellite, or field feeding (to include transport of PHFs).			4	
			TOTAL	
10. FOOD ESTABLISHMENT FACILITIES AND EQUIPMENT				
a. Inadequate handwashing facilities. (Use of field expedient handwashing facilities is acceptable.)			5	
b. Inadequate refrigeration/cooling equipment.			5	
c. Inadequate heating/hot holding/cooking equipment.			5	
d. Inadequate dishwashing and pot and pan washing facilities and equipment.			5	
			TOTAL	
			GROSS COMPOSITE SCORE (Sum of Totals in 6 - 10)	
11. TRAINING CREDIT				
a. Food Service Manager(s) certified (available and current).			-5	
b. Food Employee Training Program in place which covers food safety and sanitation. Employee records must be available and current.			-5	
			TOTAL CREDIT SCORE	
			12. ADJUSTED SCORE (Gross Composite Score minus (-) Total Credit Score)	
13. REMARKS				
14a. NAME, JOB TITLE, AND SIGNATURE OF ASSESSOR		14b. DATE (YYYYMMDD)		
15a. NAME AND SIGNATURE OF ENVIRONMENTAL HEALTH SUPERVISOR		15b. DATE (YYYYMMDD)		